



<b>FS-SWP-204.1</b>		<b>DISHMACHINE – Operation &amp; Cleaning</b>	
Department / Area: <b>Nutrition &amp; Food Services</b>		Date Created: January 20, 2014	Review / Revised date: March 1, 2018
Approved By: <b>Regional Manager Nutrition and Food Services</b>			

Potential Hazards: Fill in those that apply	Personal protective equipment / devices required / other safety considerations
<b>H M L risk for injury</b> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Chemical – eyes, skin exposure <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Forceful Exertions: lift trays/dish racks <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Repetitive Motions: hold and twist racks <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Awkward Postures: moving tray/dish racks <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Extreme Heat: Water/steam burns <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Slips / falls – on wet floor <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Noise: when dishmachine in operation	<ul style="list-style-type: none"> <li>• Rubber Gloves: to prevent transfer of infection</li> <li>• Waterproof Apron</li> <li>• Non-Slip Footwear (e.g. No Crocs)</li> <li>• Anti-fatigue Mats/Non slip flooring</li> <li>• Hearing protection (at applicable sites)</li> </ul>
	Training / Reference information
	<ul style="list-style-type: none"> <li>• Department Orientation / Checklist</li> <li>• WHMIS / training annually</li> <li>• MSDS Binder Location</li> <li>• Job Hazard Analysis</li> <li>• Operator's manual</li> </ul>

**Note:** Signs and symptoms of a musculoskeletal injury (MSI) can include pain, burning, swelling, stiffness, numbness/tingling, and/or loss of movement or strength in a body part. Report these to your supervisor.

**Employers must ensure that workers are trained and follow this safe work procedure**  
**Steps to perform this task safely:**

### Operation

1. When stripping trays and stacking dirty dishes ensure that your back is straight, shift your weight with your legs to avoid twisting and overuse of arms and shoulders when moving items.
2. When pre-spraying dishes with nozzle, rinse away from you to avoid back spray.
3. Take smaller quantities of dishes and trays when loading and unloading to reduce the weight and to decrease strain.
4. Take small steps with your feet rather than twisting and lift with your knees rather than your back.
5. **Conveyor dishmachine:** as rack exits machine avoid hot water overspray.
6. **Single rack and low temperature dishmachines:** before opening allow spray arm to stop to reduce risk of hot water or chemical splash.

### Cleaning

7. After shutting down and draining dishmachine, stand back from door as it is being opened to avoid steam burns and accidents due to fogging of glasses.
8. When removing curtains and screens be aware of awkward postures, over reaching, dripping hot water and metal components.
9. Spray only interior of machine to avoid water damage to electrical components.